



South Central College

CULN 1203 Baking I

Course Outcome Summary

Course Information

Description	This course covers the preparation and makeup of a variety of yeast raised doughs. Students use a variety of commercial equipment to produce breads, Danish, croissants, rolls and yeast raised coffee cakes. Students will be introduced to baking equipment, recipe conversions, and sanitation processes in a bakery. (Prerequisite: CULN 1101) (Corequisite: CULN 1204)
Total Credits	2
Total Hours	48

Types of Instruction

Instruction Type	Credits/Hours
Lecture/ Lab	2/48

Pre/Corequisites

CULN 1101

CULN 1204

Institutional Core Competencies

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Competencies

1. Demonstrate equipment operation safety principles

Learning Objectives

- Write equipment profile safety sheets
- Assemble/disassemble baking production equipment

2. Describe baking ingredient function

Learning Objectives

Identify flours
Identify factors affecting dough fermentation
Identify yeast product faults

3. Calculate formula adjustments

Learning Objectives

Calculate yeast dough temperature
Calculate adjustments for ingredient substitutions

4. Demonstrate yeast bread production steps

Learning Objectives

Use ounce/lb. scales
Identify measuring units
Prepare yeast raised breads
Identify sponge preparation methods
Prepare braided yeast breads
Prepare yeast raised rolls
Prepare ethnic specialty yeast breads
Prepare yeast raised coffee cakes

5. Apply basic yeast bread mixing methods

Learning Objectives

Prepare a yeast bread using straight dough method
Prepare a yeast bread using a sponge method
Prepare a yeast bread using the sour dough method

6. Prepare laminated dough preparation methods

Learning Objectives

Prepare Danish dough
Prepare croissant dough

SCC Accessibility Statement

South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: www.southcentral.edu/disability

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.